

# wiśniowy smoluch

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **6.4**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (58.8%)	80 %	5
Grain	viking malt wędzony wiśnią	1.8 kg (35.3%)	--- %	8
Grain	Pszeniczny	0.2 kg (3.9%)	85 %	4
Grain	Caramel/Crystal Malt - 120L	0.1 kg (2%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	puławski	20 g	60 min	8.9 %
Boil	Oktawia	20 g	30 min	7.8 %
Boil	Puławski	10 g	10 min	8.9 %
Boil	Oktawia	10 g	10 min	7.8 %
Dry Hop	Puławski	20 g	4 day(s)	8.9 %
Dry Hop	Oktawia	20 g	4 day(s)	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	100 ml	---
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